Rotel 2

Slimline Rotel Oven

The Slimline Rotel is used in more bakeries throughout Australia than any other type of baking oven.

Designed in Australia for all types of bakeries, the Rotel has proven to be far more flexible than conventional decks ovens, rack ovens or convection ovens.

It is perfectly suited to producing a large variety of baked product each requiring a different baking time and temperature.

Stainless steel internal chambers
Independent temperature controls for each oven chamber
Timer and steam controls fitted to all chambers
Supplied with O.H.&S. Manuals as required under Australian standards
All models fitted with wheels

Options:
Steel plate sole for split deck chambers
Ceramic sole for standard deck chambers
Setter loader available
High crown height 300mm.
(Note crown at 300mm is total height. Recommended product height 270mm)

Model	Capacity	Dimensions (w x d x h)	Electrical Specifications	Weight
SR3D1S/16	16 tray	2610mm x 1405mm x 2210mm	3P+N+E, 400-415V, 50Hz, 45kW	1400kg
SR3D2S/16	20 tray	2610mm x 1405mm x 2280mm	3P+N+E, 400-415V, 50Hz, 52kW	1500kg
SR24/16	24 tray	2610mm x 1405mm x 2270mm	3P+N+E, 400-415V, 50Hz, 60kW	1900kg
SR4D2S/16	24 tray	2610mm x 1405mm x 2500mm	3P+N+E, 400-415V, 50Hz, 65kW	2040kg
SR3D1S/18	16 tray	2870mm x 1505mm x 2210mm	3P+N+E, 400-415V, 50Hz, 45kW	1500kg
SR3D2S/18	20 tray	2870mm x 1505mm x 2280mm	3P+N+E, 400-415V, 50Hz, 52kW	1600kg
SR24/18	24 tray	2870mm x 1505mm x 2270mm	3P+N+E, 400-415V, 50Hz, 60kW	2100kg
SR4D2S/18	24 tray	2870mm x 1505mm x 2500mm	3P+N+E, 400-415V, 50Hz, 65kW	2240kg

In line with policy to continually develop and improve its products, Moffat reserves the right to change specifications and design without notice.

MF/0547/05.05

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Ovens

Rotel 2

MF/0547/05.05

Moffat has built its reputation on a tradition of developing innovative products and supporting this with exceptional customer service.

As part of the ALI Group, one of the world's largest designers, manufacturers and suppliers of equipment to the foodservice industry, the continued success of Moffat is built around a long-term commitment to research and development and the introduction of innovative new products to the market.

The range of Moffat Rotel Ovens incorporate the latest in bakery technology and are proudly designed and manufactured in Australia. They offer unique advantages over traditional ovens and are presently being exported around the world.

Design

Designed specifically for heavy duty retail use, all models have stainless steel internal chambers. The design of the Rotel ovens ensures all products within the chamber experience uniform baking conditions, therefore giving a superior even bake over other conventional deck ovens.
The Rotel is ideal for the baker who requires a multi chambered oven with excellent heat recovery and live steaming system inbuilt.

Features

The Rotel steaming system produces steam within the oven chamber and therefore eliminates the expensive repairs necessary on conventional static deck ovens. Unlike other models that rely on expensive independent steaming systems, the only moving part incorporated into the design of the Rotel Steaming system is a solenoid. The internal rotation of the oven guarantees a perfect bake every time and gives excellent results for all types of bread, rolls, cakes and pastry products.

Applications

Designed and manufactured in Australia the Rotel oven has been installed into bakeries for over two decades. Both the Mini and Slimline Rotels have been designed for heavy-duty use in bakeries, cafes, restaurants, supermarkets, clubs and government departments. They are currently used in more than 20 countries for general purpose or specific dedicated functions.

Rotel 2

Mini Rotel Oven

This compact oven can be used to produce an extensive range of bakery products. Various models are available and range in size from 4 to 12 tray capacity. All are supplied with glass doors, internal lighting and inbuilt steaming systems. The split deck option provides double the tray capacity within the one baking chamber.

Split deck -
two turntables within the one baking chamber

Stainless steel internal chambers
Independent temperature controls for each oven chamber
Timer and steam controls fitted to all chambers
Supplied with O.H.&S. Manuals as required under Australian standards
All models fitted with wheels

Options:
Steel plate sole for split deck chambers
Ceramic sole for standard deck chambers
Setter loader available
High crown height 300mm.
(Note crown at 300mm is total height. Recommended product height 270mm)

Model	Capacity	Dimensions (w x d x h)	Electrical Specifications	Weight
R6/16	6 tray	1390mm x 1405mm x 2195mm	3P+N+E, 400-415V, 50Hz, 19.5kW	720kg
R10/16	10 tray	1390mm x 1405mm x 2060mm	3P+N+E, 400-415V, 50Hz, 27kW	900kg
R12/16	12 tray	1390mm x 1405mm x 2180mm	3P+N+E, 400-415V, 50Hz, 30kW	980kg
MR4D2S/16	12 tray	1390mm x 1405mm x 2450mm	3P+N+E, 400-415V, 50Hz, 32kW	1220kg
R6/18	6 tray	1490mm x 1505mm x 2195mm	3P+N+E, 400-415V, 50Hz, 19.5kW	760kg
R10/18	10 tray	1490mm x 1505mm x 2060mm	3P+N+E, 400-415V, 50Hz, 27kW	940kg
12/18	12 tray	1490mm x 1505mm x 2180mm	3P+N+E, 400-415V, 50Hz, 30kW	1020kg
MR4D2S/18	12 tray	1490mm x 1505mm x 2450mm	3P+N+E, 400-415V, 50Hz, 32kW	1260kg